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TENTATIVE U. S. STANDARDS
FOR
GRADES FOR DRESSED DUCKS, GEESE, GUINEAS AND SQUABS

Tentative U. S. Standards for Grades for Dressed Ducks, Geese, Guineas and Squabs are as follows:

U. S. Grade A - The highest grade of dressed ducks, geese, guineas and squabs.

U. S. Grade B - The second highest grade of dressed ducks, geese, guineas and squabs.

U. S. Grade C - Edible dressed ducks, geese, guineas or squabs below the quality of U. S. Grade B except such as are specifically excluded by the general grading requirements or by the detailed specifications for U. S. Grade C.

Specifications for Tentative U. S. Standards for Grades for Dressed Ducks, Geese, Guineas and Squabs

Kind	U. S. Grade	Quality Specifications for Individual Birds
Ducks	U. S. Grade A (Young)	Young, full fleshed bird of either sex, well dressed, free from deformities.
	U. S. Grade B (Young)	Young, well fleshed, well dressed bird of either sex, free from deformities; or full fleshed bird that shows slight deformities, blood spots or slight dressing defects.
	U. S. Grade A (Old)	Mature, full fleshed bird of either sex, well dressed, free from deformities.
	U. S. Grade B (Old)	Mature, well fleshed, well dressed bird of either sex, free from deformities; or full fleshed bird that shows slight deformities, blood spots or slight dressing defects.
	U. S. Grade C	Edible bird of any age and of either sex inferior to U. S. Grade B.
Geese	U. S. Grade A	Full fleshed, fat bird of any age and of either sex, free from blood spots, bruises or dressing defects or deformities.
	U. S. Grade B	Well fleshed, well dressed bird of any age and of either sex, free from deformities; or full fleshed bird that shows slight deformities or slight dressing defects.
	U. S. Grade C	Edible bird of any age and of either sex inferior to U. S. Grade B.
Guineas	U. S. Grade A (Young)	Young, well fleshed, well dressed bird of either sex, free from deformities; must be plucked and bled.
	U. S. Grade B (Young)	Young, poorly fleshed, well dressed bird of either sex or well fleshed bird that shows slight deformities or slight dressing defects. Must be plucked and bled.
	U. S. Grade A (Old)	Mature, well fleshed, well dressed bird of either sex, free from deformities; must be plucked and bled.
	U. S. Grade B (Old)	Mature, poorly fleshed, well dressed bird that shows slight deformities or slight dressing defects; must be plucked and bled.
	U. S. Grade C	Edible bird of any age and of either sex, inferior to U. S. Grade B.
Squabs	U. S. Grade A	Well fleshed, well dressed bird of light colored skin and flesh, well covered with fat.
	U. S. Grade B	Well fleshed, poorly dressed bird of light colored skin and flesh, or thin, dark colored, well dressed bird.
	U. S. Grade C	Edible bird inferior to U. S. Grade B.

**Description of Terms Used in the
"Quality Specifications for Individual Birds"**

- Full Fleshed** - Bird with fully developed breast, broad for its class, with thighs, back and breast well covered with fat and all bones covered with a thick layer of flesh.
- Well Fleshed** - Bird with normally developed breast, with some fat covering over thighs and back and with a good covering of flesh over all bones.
- Poorly Fleshed** - Bird with narrow or poorly developed breast and with thighs and back poorly covered with fat.
- Poorly Bleed** - Bird showing red pin marks on breast or thighs or skin reddened from blood clots.
- Deformities** - Bird having a hunchback or other serious condition unnatural to a normal healthy bird.
- Slight Deformities** - Bird with dented or notched breast, crooked back or misshapen legs or wings.
- Dressing Defects** - Pinfeathers or down scattered more or less over the entire carcass; incomplete bleeding, if shown in places other than the wing tips; a cut or tear two inches or more in length, or more than one cut of any length; skin abrasions of more than two inches in diameter, or more than one abrasion of any diameter; broken leg, wing or other bone in edible part of carcass; feed in crop; dirty feet, body, or vent.
- Slight Dressing Defects** - A few scattered pinfeathers or down on breast or back; blood spots in wing tips; one cut or tear less than two inches in length.
- Well Dressed** - All conditions under "dressing defects" or "slight dressing defects" excluded, except slightly reddened wing tips may be permitted in U. S. Grade A.
- Edible Bird** - Any bird free from disease or other condition that renders it unwholesome for human food.

Weight Specifications for Dressed Ducks, Geese, Guineas and Squabs

Kind	Weight Specifications			
	Weight Range Per Bird		Weight Range Per Dozen Birds	
	Minimum	Maximum	Minimum	Maximum
Ducks	None	3 lbs. 15 oz.	None	47 lbs. 15 oz.
	4 lbs.	4 lbs. 15 oz.	48 lbs.	59 lbs. 15 oz.
	5 lbs.	None	60 lbs.	None
All birds of the quality of U. S.		Grade C may be packed together		
regardless of their weight.				
Geese	None	7 lbs. 15 oz.	None	95 lbs. 15 oz.
	8 lbs.	9 lbs. 15 oz.	96 lbs.	120 lbs. 15 oz.
	10 lbs.	None	121 lbs.	None
All birds of the quality of U. S.		Grade C may be packed together		
regardless of their weight.				
Young Guineas	None	1 lb. 7 oz.	None	17 lbs. 15 oz.
	1 lb. 8 oz.	2 lbs. 3 oz.	18 lbs.	26 lbs. 15 oz.
	2 lbs. 4 oz.	None	27 lbs.	None
All birds of the quality of U. S.		Grade C may be packed together		
regardless of their weight.				
Old Guineas	None	1 lb. 15 oz.	None	23 lbs. 15 oz.
	2 lbs.	None	24 lbs.	None
	All birds of the quality of U. S.		Grade C may be packed together	
regardless of their weight.				
Squabs	None	6/12 lbs.	None	6 lbs. 15 oz.
	7/12 lbs.	8/12 lbs.	7 lbs.	8 lbs. 15 oz.
	9/12 lbs.	10/12 lbs.	9 lbs.	10 lbs. 15 oz.
11/12 lbs.		None	11 lbs.	None
All birds of the quality of U. S.		Grade C may be packed together		
regardless of their weight.				

Tentative U. S. Wholesale Grades
for Dressed Ducks, Geese, Guineas and Squabs

U. S. Wholesale Grades for use in connection with wholesale packages of dressed ducks, geese, guineas and squabs are as follows:

U. S. Grade A

- A lot of dressed ducks, geese, guineas or squabs consisting of three or more wholesale packages shall contain not less than 90% birds of the quality of U. S. Grade A, the balance to be of the quality of U. S. Grade B and with no individual package in the lot to contain more U. S. Grade B birds than in the proportion of two to each twelve. In a lot consisting of one or two wholesale packages, the tolerances for individual packages mentioned above may apply to each package.

- U. S. Grade B - A lot of dressed ducks, geese, guineas or squabs consisting of three or more wholesale packages, shall contain not less than 90% birds of the quality of U. S. Grade B, the balance to be of the quality of U. S. Grade C and with no individual package in the lot to contain more U. S. Grade B birds than in the proportion of two to each twelve. In a lot consisting of one or two wholesale packages, the tolerances for individual packages mentioned above may apply to each package.
- U. S. Grade C - All birds shall be of the quality of U. S. Grade C or better. No birds obviously unfit for human food permitted.

General Grading Requirements

1. Any guinea or squab of the quality of U. S. Grade A or U. S. Grade B that has feed in its crop will be lowered one grade.
2. Any bird of the quality of U. S. Grade A or U. S. Grade B from which the feathers have not been completely removed will be lowered one grade. This includes neck feathers above the head wrap, garters around the knees and fan feathers on the wing tips.
3. Any bird otherwise of the quality of U. S. Grade A or B with dirty feet will be lowered one grade.
4. Any bird otherwise of the quality of U. S. Grade A or B with dirty vent will be lowered one grade.
5. Any bird otherwise of the quality of U. S. Grade A or B with dirty or bloody head will be lowered one grade.
6. Birds with improper head wraps or head wrapping may be graded at the packing point only when the grader is certain this condition will be corrected before the birds are packed.
7. An individual bird may be marked with a tag showing the proper U. S. Grade only when it has been graded by a grader authorized by the U. S. Department of Agriculture. Such grade tag must show in addition to the U. S. Grade, the kind of poultry and the age, as young or old, in those kinds for which U. S. Grades based on age are provided.
8. Individual birds may be marked with a U. S. Grade only when grade tags or labels approved by the U. S. Department of Agriculture are used and are attached to the carcass in an approved manner.
9. A package in which officially graded birds are packed may be stamped or marked with the proper U. S. Grade whether or not the individual birds in the package are labeled with a U. S. Grade.

10. All birds packed in the same package must be of the same grade and must also be within the same weight class except for Grade C birds and except for permitted tolerances in wholesale packages. This must not be construed to mean that the permitted tolerances shall be intentionally packed in any packages.
11. Birds shall be labeled with U. S. Grade tags only by the authorized grader who grades them or by persons under his direct supervision.
12. Each Government authorized grader must have and use a poultry thermometer for taking internal temperatures.
13. Birds shall not be graded and marked or tagged with a U. S. Grade until they have been pre-cooled to an internal temperature of at least 36° F.
14. A grading memorandum should be made out at each shipping point regardless of the size of the lot and a grading certificate issued on each carlot or less carlot shipment.
15. Where poultry which has been previously graded is regraded and shows dis-coloration of skin, darkening of flesh, or development of "off" condition of skin due to holding in storage, or during transit or warehousing, these characteristics shall be considered as factors of condition and not of grade. They shall not be considered in determining the grade upon regrading, but such condition factors must be noted on the grading certificate.
16. Birds that are dark or blistered or skin dried from freezing cannot be graded into U. S. Grade A.
17. All poultry carcasses must be free of any condition as evidenced by external appearance that would render them unfit for human food.

Approved: January 19, 1943

EWKitcher

Deputy Director
Food Distribution Administration